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RECORDED

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A.D. 1889

Date of Application, 10th Apr., 1889

Complete Specification Left, 5th July, 1889—Accepted, 24th Aug., 1889

PROVISIONAL SPECIFICATION.

New or Improved Biscuits for Infants.

TOM MUSSON 100 Stroud Green Road Finsbury Park Hornsey Middlesex Baker and Pastry Cook do hereby declare the nature of this invention to be as follows:—

Of Whole Wheat Meal, twice ground to a fine flour; milk, eggs, sugar, pure dried yeast, prepared corn flour in the following quantities:—four lbs. of twice
5 ground Whole Wheat Meal flour, one quart of milk, six eggs, half a pound of sugar, two ounces of pure dried yeast, and two ounces of of prepared corn flour.

Heat gradually one quart of milk to ninety degrees Fahrenheit whip in six eggs, and one quarter of a pound of sugar allow mixture to cool to eighty degrees, add two ounces of pure dried yeast, stand to ferment, having fermented mix in the four
10 pounds of twice ground whole meal flour one quarter of a pound of sugar and two ounces of prepared corn flour, work into a stiff dough:—stand to prove one and a half hours, roll out and cut into lozenges, one and a half ounce in weight:—Bake in a brisk oven for eight minutes, place in a drying oven of ninety degrees, for twenty
15 four hours to remove all moisture: a more nutritious, with more gluten and bone forming matter than ordinary white flour nursery biscuits; all moisture being thoroughly dried out, these biscuits will keep good and sweet for an indefinite period.

Dated this 9th day of April 1889.

TOM MUSSON.

COMPLETE SPECIFICATION.

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New or Improved Biscuits for Infants.

TOM MUSSON 100 Stroud Green Road Finsbury Park Hornsey Middlesex Baker and Pastry Cook do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and
25 by the following statement:—

Of whole wheat meal, twice ground to a fine flour, milk, eggs, sugar pure dried yeast, prepared corn flour, in the following quantities:—four pounds of twice ground whole meal flour, one quart of milk, six eggs, half a pound of sugar two ounces of pure dried yeast, two ounces of prepared cornflour.

Heat gradually one quart of milk to ninety degrees Fahrenheit, whip in six eggs, and one quarter of a pound of sugar, allowing mixture to cool to eighty degrees, add two ounces of pure dried yeast, stand to ferment, having fermented mix in the four
30 pounds of twice ground whole wheat meal flour, one quarter of a pound of sugar, and two ounces of prepared corn flour work into a stiff dough:—stand to prove one and a half hours, roll out and cut into lozenges one and a half ounce in weight, bake
35 in a brisk oven for eight minutes place in a drying oven of ninety degrees for twentyfour hours to remove all moisture.

Having now particularly described and ascertained the nature of my said Invention and in what manner the same is to be performed I declare that what I
40 claim is

1st. They are the first nursery biscuits made from whole meal flour.

[Price 4d.]

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Musson's New or Improved Biscuits for Infants.

2nd. I am the inventor of the quantities and ingredients as specified above and these are the only biscuits made after this receipe.

3rd. They are more nutritious and contain more gluten and bone forming matter than any other nursery biscuit yet made and sold.

Dated this Fourth day of July 1889.

TOM MUSSON.

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